

2beerguys beer blog

H O A M B E O U T



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The 2beerguys blog

FEBRUARY 27, 2008

Review of the week: Weyerbacher Brewing Company's Insanity

"Insanity, first released November 2004, is Weyerbacher's latest creation in the world of cutting edge beers. Insanity is made by aging our perfectly balanced Blithering Idiot Barleywine in oak bourbon casks. This incredible combination creates a melange of flavors such as malt, dates, oak, vanilla, and bourbon just to name a few." — Weyerbacher Brewing Company

After recently enjoying bourbon barrel-aged Insanity at the Night of the Barrels, our interests perked when we decided to include the Insanity into our Barleywine event. It pours a medium amber hazy body. The light brown frothy head lasted for a short time, while leaving a thin layer of lace around the glass. With a light bourbon and red wine aroma, the nose also detected a fruity, sour raspberry notes with a soft alcohol burn. The initial heavy sweet taste softened over time for a moderately sweet finish for an average duration. It was rather malty with a honey and licorice notes. Being 11%, the alcohol strength was not hiding. The medium bodied ale left an oily film and a slight alcohol burn on the tongue.

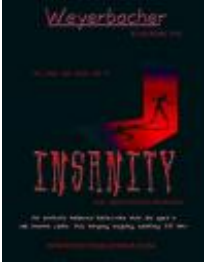
This would be tough to drink as a pint, but was very tasty. We recommend giving this beer a try, but don't expect it to be balanced. It is over the top and can easily sneak up on you.

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Reviewed on February 17th, 2008

Style: Barley wine-style ale | ABV: 11.1% | Source: 22 oz bottle | Rating: 20/30

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FEBRUARY 26, 2008

Portsmouth’s Smuttynose wants brewery in Hampton

By **Patrick Cronin**
pcronin@seacoastononline.com

February 26, 2008 6:00 AM

HAMPTON — The Smuttynose Brewing Company is considering the possibility of relocating its brewery to town.

The Portsmouth-based company went before the town’s Planning Board last week with preliminary plans to relocate the brewery to 105 Towle Farm Road.

The proposal was to subdivide the existing 17-acre property into two lots.

A three-acre lot would be retained by the owner and a 14-acre lot would be used to develop a brewery, restaurant and tasting room.

The existing orchard and historic barn on the property would be incorporated into the development, according to the proposal.

Planning Board member Fran McMahon said the project is an allowed use in an industrial park and it would not need any variances from the town’s Zoning Board of Adjustment.

It would be constructed directly across from QA Technology.

“I would say, generally, the feedback from the board on the project was

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really positive,” McMahon said. “There will need to be a discussion about the details, but there was no real opposition.”

McMahon said the next step for the company would be to make a formal presentation and request to the Planning Board.

This is the third location the company has looked to relocate its brewery.

Originally, the brewery was planning to relocate to Newmarket, but negotiations with the Newmarket Community Development Corp. fell apart at the end of 2005.

The company then proposed to construct the facility at 1900 Lafayette Road in Portsmouth, but that, too, fell apart after strong objections from neighbors.

Portsmouth residents who spoke against the proposal listed concerns including traffic, lights, odor, noise and public safety.

Smuttynose Brewing Company is owned by Peter Egelston.

He started the company in 1994, and the company says demand for the product has grown more than 20 percent in each of the past three years. In 2006, the company produced 15,000 barrels — the most it’s ever done, upgrading the company from the “micro brewery” category to “regional independent brewery” status.

In June 2007, Smuttynose Brewing ranked No. 48 on Ratebeer.com’s World’s Top 100 Breweries list.

Smuttynose Big A IPA was listed as one of the 25 Best Beers in America in a recent issue of Men’s Journal Magazine.

[Permalink: Portsmouth’s Smuttynose wants brewery in Hampton](#)



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Tags: [Smuttynose](#)



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FEBRUARY 25, 2008

Test driving WordPress

Testing out WordPress as a new host for the 2beerguys blog. What are the thoughts out there?



Filed under [Uncategorized](#)



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FEBRUARY 25, 2008

Press release: Flying Dog pouring and pairing at SAVOR

FREDERICK, MD – February 14, 2008 – Flying Dog Brewery leads a group of over four dozen independent, American craft brewers from across the country that have been selected to showcase the pleasures of fine food enjoyed with great beer in Washington D.C. later this year. [SAVOR: An American Craft Beer & Food Experience](#), May 16-17, 2008, will highlight the culinary delights of beer as part of the Brewers Association's annual [American Craft Beer Week](#) celebrations.

Flying Dog will serve Kerberos Tripel, paired with Peking Duck Purses and Gonzo Imperial Porter paired with Christopher Elbow Spiced Artisan Chocolates at SAVOR. "We have been promoting this emerging trend of pairing food with craft beer through our website, [beerdinners.com](#), so it was a natural fit for us to participate in SAVOR," said Neal Stewart, Flying Dog Brewery's director of marketing.

Today, American beers are judged to be among the world's best and have earned a respected place at the table alongside wine. In fact, two-thirds of today's wine drinkers consume beer. This past summer [National Public Radio](#) observed, "Beer has gone from the House of Commons to the House of the Lords." Additionally, Gallup in July 2007 confirmed beer is still the most popular adult beverage in the U.S.*

Another feature of SAVOR will be the educational salons, which will offer live presentations by brewers, journalists and chefs who have helped further the American craft beer revolution. Scheduled speakers include: Sam Calagione of Dogfish Head Craft Brewery; Jim Koch of Boston Beer; Randy Mosher, author of "Radical Brewing"; Marnie Old of the French Culinary Institute; Garrett Oliver of The Brooklyn Brewery; and several savvy cross drinkers including Lauren Buzzeeo of *Wine Enthusiast* magazine; Ray Isle with *Food & Wine* magazine; and Ken Wells of Conde' Nast Portfolio.

NOTE TO EDITORS: For more information on Flying Dog Brewery and beer and food pairings, visit: www.flyingdogales.com or www.beerdinners.com and for more information on SAVOR visit <http://www.SavorCraftBeer.com>.

#

ABOUT FLYING DOG BREWERY

For more than 15 years, Flying Dog Brewery has been serving high-quality craft beer. The Flying Dog Brewery's award-winning "litter of ales" is available in 45 states. Flying Dog's core value of "purposeful, provocative and irreverence" flows through the veins of the brewery's founding owners, George Stranahan and Richard McIntyre. George and Richard were friends with the "Gonzo Journalist," Hunter S. Thompson, who coined the brand's tagline "Good People Drink Good Beer" and with the "Gonzo Artist," Ralph Steadman, who illustrates the brand's packaging. For more information, log on to www.FlyingDogAles.com.

Gallup Poll – July 27, 2007. The 64% of Americans who say they consume alcohol show a preference for beer (40%) over wine (34%) as their alcoholic beverage of choice, with liquor the favorite of 22%



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Tags: [beer dinner](#), [Flying Dog](#), [pairings](#)

FEBRUARY 16, 2008

Sam Adams steps up!

Saw an article about this by Lew Bryson. Sam Adams is selling 20,000 lbs of hops they determined they can live without to small craft brewers at cost. Very cool.

<http://www.samueladams.com/promotions/HopSharing/Default.aspx>



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FEBRUARY 14, 2008

Myriad of topics

Hello Everyone,

Here's a quick update of what's going on these days...



Night of the Barrels: A couple of us are heading to the Night of the Barrels event, hosted by the Beer Advocate, on Friday.

Description: A very special, exclusive, and all inclusive evening of wood-aged beers (from fresh oak to bourbon barrels to wine barrels), guest speaker panel, tasty snacks, complimentary hydration, chance to rub elbows with the industry.

Its a sold out event, but if you are interested in reading about the event, please visit: [here](#).

Our Glass Wine Company:

Ourglass Wine Co. is a boutique wine and gourmet foods store located on Route One North on the North Shore of Boston.

On Saturday, Ian and I will be pouring samples of Craft Beer during the Winter Blues Grand Tasting. We will be pouring craft beer from Harpoon, Mercury and Sam Adams. Please visit us anytime on Saturday, February 16th between 3-7pm.

For directions, please click [here](#).

500th beer Event:

Just a reminder that the 500th beer party will be at Jen and Ryan's house. We will be celebrating this achievement with a blind Barley wine tasting. If you have any questions, please give me a call.

Harpoon beer dinner:

If you are interested in attending the Harpoon Beer Dinner in Rowley Mass on Friday February 22nd, please sign up soon. Space is limited and it is filling up. Click [here](#) for more information.

Enjoy!!

Sean
2Beerguys.com

Drink Craft Beer, You've Earned It!!



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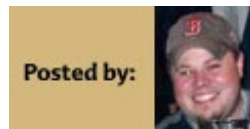


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FEBRUARY 10, 2008

Smuttynose Big Beer Series

This was a no-brainer. Please enjoy this story about Smuttynose and their Big Beer series. I am very happy to read this success story. The big bottle series has made a major impact on the 2Beerguys. While I can't say that I enjoy them all, I am never let down by their quality offerings.



Sean
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Drink Craft Beer, You've Earned It!!

□

The Beer Nut: The Big winner, by a nose

By Norman Miller/Daily News staff

GateHouse News Service

Tue Feb 05, 2008, 02:52 PM EST

□ The bottom fell out of the craft beer market in 1996, and Smuttynose Brewing Company was among many beer makers that felt the impact. The Portsmouth, N.H., brewery lost 30 percent of its sales between 1996 and 1998, owner Peter Egelston said.

All of the company's wholesalers told Egelston he should make the beer "more drinkable" and "mainstream" – in other words, more like Budweiser, Miller or Coors.

Egelston, however, had another idea. Instead of making lighter, less

flavorful beers, he went in the opposite direction, introducing a line of higher alcohol, flavorful beers called the Big Beer series.

“When I think about it, the decision to brew more robust, high gravity beers was one of the dumbest things we could think of doing,” said Egelston. “For me, that wasn’t why I got into the business – to imitate the big-selling beers. In a way, we were almost defiant in introducing the Big Beer series. We said, ‘No, we want to assert our character. If we’re going to go down, we’re going to go down swinging.’”

The Big Beer series, introduced in 1998, has been a huge success for Smuttynose. Each release, several a year, is eagerly anticipated by better-beer lovers.

This year, Smuttynose has changed the series. Currently, the new Baltic Porter is in stores, available in 22-ounce bottles; and in December, a Belgian Quad, a strong style of ale, will hit the shelves.

The Baltic Porter is a phenomenal beer. Porters are typically ales, but a baltic porter is generally brewed with lager yeasts.

The Smuttynose version is brewed with a lager yeast, and it is full of flavors. There is some roasted malt flavor, slight chocolate undertones and a sweetness, maybe from raisins or another fruit.

“Once we realized, in fact, that we weren’t going to go out of business and we had some traction, we’ve had a lot of fun with these,” said Egelston. “We’re looking to push the boundaries and find a style we haven’t tried before. We’re actually fairly conservative. We really like to stay close to traditional styles, and this is a style we haven’t done yet. We thought it was a brand that was somewhat underrepresented out on the market.”

Actually, Egelston was correct – until this year. Three Baltic porters will be hitting or have hit the market in 2008. Along with Smuttynose’s Baltic Porter, Victory Brewing Company of Downingtown, Pa., and Otter Creek of Middlebury, Vt., are releasing their own versions of the style.

Some of my personal favorites in the Big Beer series include the Imperial Stout, which will be in stores later this month; the Big A IPA (India pale ale), in stores in May; the Wheat Wine, which hits shelves in August; and the Barley Wine, an October release.

Although the Big Beer series is the most well-known among the Smuttynose portfolio of beers, it is not all the brewery is known for.

“The Big Beer series is really a fairly small part of our business,” said Egelston. “It generates about 95 percent of the publicity for the brewery,

but they're only about 5 percent of our sales."

That could change, though. The brewery recently installed a new bottle labeler. Now, instead of hand-labeling each bottle in the Big Beer series, the machine will do the work.

"That's a huge difference for us," said Egelston. "It's the most arduous part of the job. Making the beer is fun, but putting those damn labels on by hand is the hardest part. It has been the reason we haven't made more. Our supply does not meet the demands."

Don't worry if you're having trouble finding the Big Beer series, because they sell out quickly. Smuttynose's regular beers, available in six-packs of 12-ounce bottles, are a good alternative.

The Old Brown Dog Ale is probably the best brown ale produced in New England, while the Shoal's Pale Ale is an easy beer to quaff down. The regular IPA (The Big A IPA is a double IPA) is the brewery's top seller and is pretty tasty.

The brewery's seasonals are worth trying, too. The Summer Weizen is one of the best New England summer beers, while the Pumpkin Ale is a step above most.

[Link to Article.](#)



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FEBRUARY 10, 2008

Terrapin Brewery makes plans for expansion

When I started reading this article, I was skeptical about posting it to the blog. Initially, I did not think that a start up brewery in Georgia was relevant enough, until I read their story.

Posted by:



Terrapin Beer company, founded by Brian "Spike" Buckowski and John Cochran, opened their doors as a brewpub serving craft beer and food, while contracting their beer production to Frederick Brewing Co. This is interesting to me because Frederick Brewing Co is the Brewery that Flying Dog purchased and recently announced that they will be using as their head quarters. Say no more, I'm hooked 😊

It is an interesting business model and I believe that it's a great plan for someone wanting to break into this market. Rather than spending time and money on a production facility, they located a quality facility to produce their product until they had the capital to brew their own.

I hope you enjoy.

Sean

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Drink Craft Beer, You've Earned It!!



Terrapin takes next step as it opens own brewery

By Don Nelson | don.nelson@onlineathens.com | Story updated at 8:03 PM on Saturday, February 9, 2008

Like the tortoise of Aesop's fable fame, Terrapin Beer Co. partners Brian "Spike" Buckowski and John Cochran have taken a plodding and purposeful pace in pursuing their dream of opening a craft beer brewery in Athens.

"For us, it's been a long, straight road, and (like a turtle) we just keep plugging along, slow and steady," said Buckowski, who serves as the brewmaster at Terrapin.

Buckowski and Cochran decided 10 years ago while they were both working at the Atlanta Brewing Co. that they wanted to open their own beer making facility in Athens. Last week, their dream was realized and Terrapin Beer Co. officially began brewing its craft beers in a building on Newton Bridge Road.

Since 2002 when Terrapin introduced its first beer, Rye Pale Ale, the Athens-based company has been contracting with other breweries to make its beer, most recently getting its bottled beer done at the Frederick Brewing Co. (now Flying Dog) in Frederick, Md., and its draft brew with Zuma brewery in Atlanta. The Rye has become Terrapin's flagship brew, said Cochran, who is a brewer himself, but spends most of his time on the management and sales end of the business.

Following up on the success of the Rye, Terrapin has created two other year-round beers, a Golden Ale and India Style Brown Ale. The Rye and Golden, both award winners in major craft beer competitions, are available by bottle or draft in several states, and the India only is available as a draft in Athens and Atlanta, so far.

Terrapin's first Athens-brewed beer, which initially will be produced only as draft, will be ready to ship out in kegs near the beginning of March, Cochran said.

"We hope to start bottling in a month or so," he said. "It depends on the assembly of the bottling line, which is not complete."



With the draft production under way, Terrapin now can stop its contract draft brewing in Atlanta.

“The plan for this year is to make all our beer here except for excess Rye Pale Ale bottles, which will be made in Maryland,” Cochran said. “We expect to do some Rye bottles here, and those will be sold locally, but all our other products, draft and bottle, should be coming from this plant within the next three months.”

Once Terrapin gets cranked up for production of both draft and bottled beer, the brewery is expected to make 10,000 barrels of bottled and draft beer a year. That translates to about 20,000 15.5-gallon kegs that Terrapin will make at home, but the company also will continue having the brewery in Maryland make 3,000 to 4,000 barrels of its Rye Pale Ale in bottles.

To give that some perspective, the Samuel Adams brewing company generates close to 2 million barrels, and Sierra Nevada brews 600,000 a year, Cochran said.

“So we’re just getting started,” Cochran said. “We’re on the low end.”

Besides its year-round beers, Terrapin makes seasonal brews under its Monster Beer Tour, through which Buckowski has produced Big Hoppy Monster, Wake-n-Bake Coffee Oatmeal Imperial Stout, All American Imperial Pilsner and Rye Squared, sold in specialty four-packs. Buckowski also will work on what the brewery is calling the Side Project, where every two months or so, he will create some “wild” new brew, Cochran said.

Getting their plans off the ground after deciding in 1998 to build a brewery in Athens wasn’t easy, Buckowski and Cochran said. They spent six to eight months developing a business plan, one that a consultant with the Athens Small Business Development Center said was one of the best he had seen.

Still, that wasn’t enough to sell investors or bankers, who were too taken with the high-tech frenzy.

“It was depressing,” Buckowski said. “At that time back in 1999, it was all about the Internet, and if you weren’t looking for \$30 million and didn’t have a computer in your basement, you weren’t getting any money.”

Asking for \$1.2 million to \$2 million dollars for a brewery that didn’t have any product to show drew laughs from bankers, he said.

“We spent three to four years of trying to raise funds before we were actually able to release our first beer,” Cochran said. “What we finally realized was we were not going to get the capital we needed to open a facility right off the bat, so that’s why we started contract brewing.”

The two based their company in Cochran's basement and began visiting a friend they had at the Dogwood Brewing Co. in Atlanta.

"Spike and I pooled our resources together, bought some kegs and asked if (our friend) would turn it over to us to brew our own beer," Cochran said.

Buckowski was able to create the Rye Pale Ale, which Terrapin introduced in Athens at the Classic City Brew Fest in April 2002. Later that year, the Rye won the American Pale Ale Gold Medal at the 2002 Great American Beer Festival. The beer only was available in draft form in about 15 Athens bars at the time.

That notoriety churned up considerable interest in Terrapin, with people calling from across the United States asking where they could get the beer, Cochran said.

"Because of that medal we went into the Atlanta market, and the place where we were brewing couldn't handle our increased production plus what he was doing," Cochran said.



So Terrapin sought another brewery in the Southeast to handle their increased volume and found the Frederick Brewing Co. in Maryland.

The Maryland plant had a lot of excess capacity, a nice lab and was very quality oriented, Cochran said. The brewery also allowed Buckowski to come in and supervise the Terrapin brewing, an important part of the contract, Cochran said.

Buckowski takes a strong hands-on approach to his brewing, and he possesses an artistic skill for his work, Cochran said.

As Terrapin continued the contracting brewing, Buckowski and Cochran kept seeking some investment capital to build their own facility.

The partners were working with a local financial consultant on a plan to sell stock in the company in the fall of 2006, when eight private investors stepped forward and expressed an interest in investing in the business, Cochran said.

Terrapin was able to get an infusion of \$800,000, not enough to build a brand new brewery, but enough to buy the equipment and lease the building to start making beer. The investors weren't corporate types, but Athens people who liked beer and the concept of an Athens brewery, Cochran said.

Terrapin moved into the Newton Bridge Road building last March and were set up and ready to begin brewing by August. The final license came through in December.

Terrapin's short-term goals are to get the brewing operation up and running and to become profitable, Cochran said. Buckowski agreed.

"The short-term goal would be to definitely get out of the blocks and put Terrapin on the map as Athens' local brewery and get this off the ground as a viable business ," Buckowski said.

Producing 10,000 barrels of beer will help get them there, Cochran said. The company also would like to get more fermentation capacity and Cochran expects that to happen within the next year.

In the long term, both partners want to build Terrapin's reputation as a premiere brewing company.

"I would really like to see Terrapin viewed as one of the premier craft breweries in the U.S.," Buckowski said.

"It's not necessarily about the volume," Cochran said. "What we have said we want to do is to become known as the most experimental brewery in the Southeast, and that entails making a lot of different styles of beer."

The craft beer industry is a growing market, but to remain competitive,

breweries need to make new tastes, Cochran said.

“The craft beer industry is all about what’s new,” he said.

In the past few years, the craft beer market has become more mainstream, with people who previously only drank domestic beer trying more of the craft varieties, Cochran said.

Grocery stores expanding their displays of craft beers and larger beer companies such as Anheuser-Busch buying up small microbreweries lends evidence to the growth in the craft market, Cochran said.

“We had a distributor from Florida call us and said that Publix is getting ready to do bigger sets with craft beers,” Cochran said. “Kroger in Georgia does a great job with craft beers.”

The growing market for craft beers and the reception Terrapin’s products have gotten, especially in Athens, makes Cochran feel comfortable about Terrapin’s future and about taking the gradual approach to opening the brewery in Athens.

Terrapin could have opened a brewery in Atlanta a year or two sooner, but Buckowski and Cochran were committed to Athens.

“We’re in Athens for the long haul,” he said. “Part of the reason it’s taken so long to get open is we were committed to coming to Athens. This is our town absolutely.”

Beginning Monday, Terrapin will offer regular tours for people to visit the brewery, check out its gift shop, taste the beers and get a first-hand look at the brewing process and equipment, Cochran said. Tours will be held from 5-7 p.m. Mondays and Thursdays and from 2-5 p.m. the second Saturday of each month.

For more information, call (888) 557-2337.

Published in the Athens Banner-Herald on 021008

[Link to article.](#)



Filed under [Uncategorized](#)



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FEBRUARY 10, 2008

Solar power used to help make beer in Oregon

When I read this article, I knew that it was something right up our alley. If we ever are involved in creating a brewpub/brewery, solar power can help.



Enjoy!!

Sean
2Beerguys.com

Drink Craft Beer, You've Earned It!!



By Associated Press

PORTLAND, Ore. (AP) – Any aficionado will tell you that sometimes a good beer is like a glass of sunshine. At the Lucky Lab Brew Pub on Hawthorne, it's reality.

The brewery recently became the first in Oregon to use a solar thermal system to brew their beer.

Solar collector panels line the pub's roof, gathering the sun's energy. The harnessed energy is then used to heat the 900-gallon tank of water that stands nearby.

Lucky Lab uses the warmed water to make beer, which must be a toasty 160 degrees. It also is used for other hot water needs at the pub, like the dishwasher or bathroom.

When the sun doesn't provide enough rays to meet their needs, a traditional water heater serves as backup.

Lucky Lab Brewing Co. co-owner Gary Geist says they anticipate relying almost solely on the new system in the summer but have been able to make good use of it since it went in place in December. Even in the gray Oregon winter, the tank has gotten as warm as 145 degrees with the new system.

Making beer requires a lot of water; each sip of the good stuff is water in

some form. So a significant up-front cost, about \$70,000, was still worth it after Geist and co-owner Alex Stiles determined the long-term savings.

“It’s a no-brainer,” Geist said.

The company says the system should pay for itself within the next few years and they anticipate energy savings for the next 25 years.

“It’s perfect for a brewery,” Geist said. “We use a lot of water to make beer.”

A handful of breweries across the country have used alternative energy for their electricity needs. Sierra Nevada Brewing Co. in California is creating the country’s largest private solar installations for its electricity. But heating the water directly is a more unusual system.

“What feels good tastes even better and many beer drinkers are responding, applauding and supporting green craft brewers,” said Julia Herz, craft beer program director at the national nonprofit industry group, the Brewers Association.

Lucky Lab said the move just made sense for economics, ethical and community reasons.

“It’s a pretty incredible system,” Geist said.

Lucky Lab will be brewing a special “Sun Beer” to celebrate the change and plans to put similar systems in place at other Lucky Lab locales.

[Link to article.](#)



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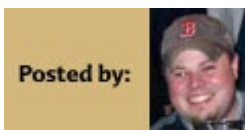
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FEBRUARY 10, 2008

Maryland Brewers pushing to change laws

With the rising popularity of craft beer, there is an increasing pressure to change local and state laws.

Maryland is a prime example. Small craft breweries are sticking their neck out and saying that the current laws are ancient and they are hurting their business.



Posted by:

In summary, all beer must be sold through a distributor before reaching the end consumer. The smaller distributors are just a blip on the radar and the larger breweries get all of the attention. Hopefully changes will

come soon.

Sean

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ANNAPOLIS

Local breweries hope a proposed law will help them sell more beer outside their bars and restaurants.

Frederick's Barley and Hops Grill & Microbrewery, and Brewer's Alley Restaurant and Brewery stand to benefit from the law, which would allow them to self-distribute a certain amount of beer, rather than hire a distributor.

The owners said they've run into trouble because they brew such a small amount, it's not worth it to the distributors to spend a lot of time marketing, selling and stocking their beer.

So they hope to self-distribute until their beer becomes more established and they brew enough to interest a distributor.

Delegate Sue Hecht is sponsoring the bill, which she says is similar to a bill allowing small wineries the same opportunity. All of Frederick's state lawmakers are supporting the bill as co-sponsors.

"If you allow these microbreweries to be viable and allow these microbreweries to self-distribute and grow, it will create more business for the distributors," Hecht said.

The bill was previously introduced by Delegate Paul Stull, but withdrawn as brewers tried to work with distributors and a similar wine bill was debated.

Gary Brooks, operations manager of Barley and Hops, owns a similar

brewery in West Virginia where state laws are different. He’s been able to self-distribute and plans to brew 6,000 barrels of beer this year.

By contrast, he brewed only 837 barrels in Frederick for Maryland distribution. Each barrel is 31 gallons, or roughly 330 bottles.

“In Maryland, it would give us the opportunity to get our product out on the shelves,” Brooks said.

Both breweries sell their beer to Harry Grove Stadium, but have had difficulty restocking on busy weekends because they have to work through the distributing companies.

They said they’d like to continue to sell to the stadium, and expand to local restaurants or golf courses. They would also be able to sell beer at craft beer festivals across the state.

As drafted, the bill would allow breweries to sell up to 5,000 barrels of beer directly to retailers. If they wanted to distribute more, they would turn those sales back over to a distributor.

Phil Bowers, president of Brewer’s Alley Restaurant, said he’d like to handle the marketing while the beer is still becoming known.

“What we would like to do is to be able to grow the brand and then hand it over to the distributor,” Bowers said.

Both breweries produce six types of beer, as well as seasonal brews.


They said business has taken off in the past few years as craft beer has become more popular.

“People are starting to learn more about craft beer. It’s got a lot more flavor to it,” Brooks said. “They are looking for a better beer, a more flavorful beer.”

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